



RAGSTONE

A mature goats milk log with a white bloomy rind. Savoury, lactic and lemony cheese with a creamy texture.



Type of Milk:	Goat	Pasteurisation:	Pasteurised
Vegetarian:		Country:	England
Region:	Herefordshire	Organic:	No
Flavour:	Lactic and citrus	Accreditation:	
Weight:	0.2g	Rec. Drink:	New World Sauvignon
Vegetarian Rennet:	No		

Commentary

Their small-scale approach to cheese making means that they retain control not only of the production, but also of their power and heating needs. This is not something they undertake as a publicity exercise - it is at the core of everything they do, both at home and in business. The electricity is sourced from ethical suppliers, and as much as possible is generated on-site by a windmill. Heating requirements are amply handled with a customised furnace, burning locally sourced wood.

Ragstone comes in a log shape, reminiscent of the reknowned French cheese Sainte Maure, but the flavour and texture are quite different. The flavour is pronounced, and even strong dependent on the maturity of the cheese, and the texture can be firm but softens as it ages.

Technical Specification

Ingredients:	*Goats' Milk*, Salt, Rennet, Dairy Cultures (*Milk*)
Allergens:	Milk
Storage:	Keep refrigerated.
Instructions for use:	Serve at room temperature.
Supplier:	Neals Yard Creamery

Nutritional Information

Typical Values	Per 100g
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Energy	(kJ)	1327kJ
	(kcal)	320kcal
Fat		25.6g
	of which saturates	17.4g
Carbohydrates		0.6g
	of which sugars	0.6g
Protein		19.4g
Salt		1.8g

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